



### 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 09/06/2019
		No. of Repeat Risk Factor/Intervention Violations	0	Time In 11:30 AM
		Score (optional)		Time Out 1:45 PM
Establishment	Address	City/State	Zip Code	Telephone
Karibbean Grill & BBQ (MOBILE)	587 Carrington Drive	Dover, DE	19904	917-207-1818
License/Permit #	Permit Holder	Purpose of Inspection	Est. Type	Risk Category
K004793	Lincoln Notice	Other	Mobile	High

**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	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) 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	IN	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	IN	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	IN	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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**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	IN		Physical facilities installed, maintained, & clean	
56			Adequate ventilation & lighting; designated areas used	

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**OBSERVATIONS AND CORRECTIVE ACTIONS**

Item Number	Description
03	2-201.11/Responsibility of Permit Holder, Person in Charge, and Conditional Employees(Priority Foundation) employee health forms accessible
10	5-205.11/Using a Handwashing Sink-Operation and Maintenance(Priority Foundation) unblocked hand sink
47	4-302.11/Utensils, Consumer Self-Service(Priority Foundation) test strips on hand  gave bottle of test strips
28	7-201.11/Separation-Storage(Priority) chemicals properly stored
10	6-301.14/Handwashing Signage(Core) hand wash sign posted at hand sink
41	3-304.14/Wiping Cloths, Use Limitation(Core) sanitizer in use
50	5-103.11/Capacity-Quantity and Availability(Core) hot water available ( 105.5 degrees)  water temp 105.5 degrees at hand sink
55	6-501.114/Maintaining Premises, Unnecessary Items and Litter(Core) PIC de-cluttered mobile unit

**NO VIOLATIONS REPORTED**

**INSPECTION NOTES**

(8-401.12) Resumption of operations: You can now resume cooking to the public.  
 You will be considered a high risk establishment until you have two inspection reports with no violations.  
 You will be inspected every 4 months until you move from high to medium risk category.  
 (Jan 2020; may 2020; Sept 2020) and every (January/ May/ September) until you are moved to medium risk.  
 Please call (302)744-1220 to set up appt or drive to Thomas Collins building any time that month at 9AM to do inspections.  
 Please submit request to office of plan review for Grill , not submitted during original plan review

Person In Charge (Signature)

Date:

Inspector (Signature) 007

Follow-up: NO Follow-up Date:



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**OBSERVATIONS AND CORRECTIVE ACTIONS**

Grill not approved by office of food protection

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Date:

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