



## Food Establishment Inspection Report

<b>Delaware Division of Public Health</b> <b>Office of Food Protection</b> <b>417 Federal St., Dover, DE 19901</b>		<b>No. of Risk Factor/Intervention Violations</b>	0	<b>Date</b> 03/02/2020
		<b>No. of Repeat Risk Factor/Intervention Violations</b>	0	<b>Time In</b> 11:15 AM
		<b>Score (optional)</b>		<b>Time Out</b> 12:00 PM
<b>Establishment</b>	<b>Address</b>	<b>City/State</b>	<b>Zip Code</b>	<b>Telephone</b>
La Cabana Restaurant	1956 Maryland Avenue	Wilmington, DE	19805	302-654-2140
<b>License/Permit #</b>	<b>Permit Holder</b>	<b>Purpose of Inspection</b>	<b>Est. Type</b>	<b>Risk Category</b>
N000772	Gabrielle Rajas	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	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: <b>NO</b> Follow-up Date:



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

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

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

Safe Food and Water			
Compliance Status	Description	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	Description	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	Description	COS	R
37	Food properly labeled; original container		

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

Physical Facilities			
Compliance Status	Description	COS	R
50	Hot & cold water available; adequate pressure		
51	Plumbing installed; proper backflow devices		

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<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS/GOOD RETAIL PRACTICES</b>					
<b>Physical Facilities</b>					
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					
	<b>NO VIOLATIONS REPORTED</b>				
INSPECTION NOTES					
<p>Re-opening Inspection: Upon inspection, inspector thoroughly inspected entire establishment. Kitchen appears thoroughly cleaned and sanitized. Damaged ceiling tiles replaced. Electricity has been restored, Fire Marshall inspection approved hood and ansul system has been recharged. All dishware and utensils have been cleaned and sanitized. During inspection inspector observed two deep freezers full of food. Evidence of defrost and refrosting observed. Operators indicate food items are new however unable to provide invoices or receipts of new purchases. All foods discarded on site. Reopening approval not granted due to no plumbing (water) not available. Operators must contact Health Dept once water has been restored. All other discrepancies resolved.</p> <p>8-404.11 P: Imminent Health Hazard due to interruption of water. (COS) At end of inspection water service was restored. Inspected checked hot and cold water and advised operators to flush all lines.</p> <p>Food Establishment Approved to reopen and operate . All conditions for approval have been met.</p>					

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