



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	10	Date 01/15/2020
		No. of Repeat Risk Factor/Intervention Violations	0	Time In 1:10 PM
		Score (optional)		Time Out 3:30 PM
Establishment	Address	City/State	Zip Code	Telephone
La Hacienda Milford	611 N Dupont Bl Vd	Milford, DE	19963	302-373-6564
License/Permit #	Permit Holder	Purpose of Inspection	Est. Type	Risk Category
S000558	Armando Estrad	Routine	Permanent	Medium

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

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

Employee Health				
Compliance Status			COS	R
03	IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
04	IN	Proper use of restriction and exclusion		
05	IN	Procedures for responding to vomiting and diarrheal events		

Good Hygienic Practices				
Compliance Status			COS	R
06	N/O	Proper eating, tasting, drinking or tobacco use		
07	N/O	No discharge from eyes, nose, and mouth		

Preventing Contamination by Hands				
Compliance Status			COS	R
08	IN	Hands clean & properly washed		
09	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	OUT	Adequate handwashing sinks properly supplied and accessible		

Approved Source				
Compliance Status			COS	R
11	IN	Food obtained from approved source		
12	N/O	Food received at proper temperature		
13	IN	Food in good condition, safe, & unadulterated		
14	N/A	Required records available: shellstock tags, parasite destruction		

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

Time/Temperature Control for Safety				
Compliance Status			COS	R
18	IN	Proper cooking time & temperatures		
19	IN	Proper reheating procedures for hot holding		
20	N/O	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	N/A	Time as a Public Health Control; procedures & records		

Consumer Advisory				
Compliance Status			COS	R
25	IN	Consumer Advisory provided for raw/undercooked food		

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

Person In Charge (Signature)		Date:
Inspector (Signature) KC HPC 007		Follow-up: NO Follow-up Date:



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

Conformance with Approved Procedures				
Compliance Status			COS	R
29	N/A	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	OUT	Insects, rodents, & animals not present		
39	OUT	Contamination prevented during food preparation, storage & display		
40		Personal cleanliness		
41	OUT	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	OUT	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			COS	R
50		Hot & cold water available; adequate pressure		
51	OUT	Plumbing installed; proper backflow devices		

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Physical Facilities					
52		Sewage & waste water properly disposed			
53		Toilet facilities: properly constructed, supplied, & cleaned			
54		Garbage & refuse properly disposed; facilities maintained			
55	OUT	Physical facilities installed, maintained, & clean			
56		Adequate ventilation & lighting; designated areas used			

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OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	
10	5-205.11/Using a Handwashing Sink-Operation and Maintenance(Priority Foundation) blocked hand sink, rear hand sink. Cleaning bucket being stored in sink I corrected on site
16	4-601.11/Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils(Priority Foundation) observed food contact surface not clean and sanitized * Coffee machine drip spout; caked on food debris
38	6-501.111/Pests are present (i.e. rodents, insects)(Priority Foundation) observed live roaches at 3 bowl sink area at the bar
15	3-302.11/Packaged and Unpackaged Food-Separation, Packaging, and Segregation(Priority) observed raw over ready to eat food items; Beef / chicken over top of peppers and cut onions & peppers
28	7-207.11/Restriction and Storage-Medicines(Priority) observed medication stored at wait station and at bar. (Tylenol/ visine/ prilosec/tums)
51	5-205.15/System Maintained in Good Repair(Priority) observed kitchen hand sink with no hot water. * Leak present at far hand sink; underneath sink * water pooling under grill
10	6-301.14/Missing Hand wash sign(Core) missing hand wash signs at kitchen hand wash sinks
38	6-501.112/Removing Dead or Trapped Birds, Insects, Rodents and other Pest(Core) observed dead insects through out FE. * Dead Crickets * Dead Roaches in bait stations * Remove from establishment

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39	3-305.11/Food Storage-Preventing Contamination from the Premises(Core) observed uncovered food items at bar * Salsa * Food being stored on floor at Bar and walkin
41	3-304.14/Wiping Cloths, Use Limitation(Core) observed numerous rags not being stored in sanitizer between use. * NO SANITIZER IN USE IN KITCHEN OR AT BAR
47	4-501.11/Good Repair and Proper Adjustment-Equipment(Core) observed equipment not in good repair in the kitchen * For broken/ Non operational equipment please remove /Rpair or replace unit * Also place a sign on unit "DO NOT USE; BROKEN EQUIPMENT"
55	6-501.16/Drying Mops(Core) observed mops not air drying, rear of kitchen * Please hang to air dry
55	6-501.114/Maintaining Premises, Unnecessary Items and Litter(Core) Observed clutter under/ inside cabinets at bar and wait station * Please decrease items to items needed for restaurant use.

INSPECTION NOTES

Notes:

(8-404.11) Cease operations due to imminent health hazard

- * Replace missing tiles over back door/ over ware-wash / food establishment
- * You are being closed today due to roaches located at the bar
- * You are being directed to contact a licensed pest professional to treat this establishment. You will need to take guidance from this professional concerning the treatment of this establishment.
- * To reopen this establishment all (P)Priority / (PF) Priority Foundation / (C) Core violations shall be corrected
- * No roaches/ insects will be present in this establishment neither dead or alive at next inspection

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OBSERVATIONS AND CORRECTIVE ACTIONS

* All surfaces will need to be cleaned and sanitized

* Food product not in walk in unit will need to be discarded to decrease chances of a re-infestation in the future

* I highly recommend furniture in seating area be moved & treated to eliminate harbor-age of pest

* A closure sign will be posted; please do not remove or cover sign

Temperatures;

Walk in 38 degrees
 Steak at steam table 151 degrees
 Rice at steam table 141 degrees
 Chrizo 30 Degrees

Rear hand wash sink, water temp 111 degrees

** When establishment is ready to reopen please call (302) 744-1220

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